

États & Couriers

TERMS OF ADVERTISING
For one square (one inch in space) one insertion,
For one square, two insertions.

For one square, three times in the Daily,	1
For one square, one week,	2
each week's continuance,	
For half-square, one time,	
For half-square, three times,	1
For half-square, one week,	
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Special Notices.
\$2.50 per square for first week—\$1.00 per square
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Double Column Advertisements, inserted
the rate of "Special Notices."
* Advertisements continue three times as
two-thirds price, five times a week, one half
price a week, one third price.
* Advertisements, where the time of insertion
is not specially designated, will be continued as
otherwise ordered.

EDUCATIONAL.

WATERVILLE CLASSICAL INSTITUTE.
The Press says that the annual prize exhibition of Waterville Classical Institute occurred Tuesday. Monday evening there was a grand concert given by the Temple Quartette of Boston, assisted by Mrs. J. W. Weston vocalist and Miss J. E. Taylor of Waterville on pianoforte. The concert was a fine success.

and was well attended. Tuesday morning the prize exhibition occurred and was well attended, many of the parents of the scholars being present, who were very much interested in the exercises. The following are the prizes awarded: For declamation, first prize to Millard K. Page of Hamilton; second prize to W. Worthington Mayo of Hodgdon; for

composition, collegiate course, first prize Clara C. Hoxie of Fairfield; second prize Alice M. Emerson of West Waterville. The preparatory course the prize was given Julia M. Elwin of Augusta.

The following is the order of exercises.

1. National Glory.—Henry Clay.
James J. Barry, Waterville.

2 The Watercolor - Anne J. Adair Watkins, Courtyard
3 Essay - Turin City. Fannie W. Chautier, Water
4 Essay - Nothing from Life. Nellie M. Craig, Fredrickson, B.
5 Essay - Little's Mission. Julia M. Edwin, Aug. t
6 Essay - Sowing and Reaping. A. M. Emerson, West Water, v'l
7 The House.

7. Essay—The Dead—
Charles R. Conant, Freeport
8. Essay—Life as a Grubstake
L. J. O'S., Clinton, Etn.
9. Moral Congress—F. S. Cassidy
Oscar C. Blaslow, Sidney
10. Essay—The Evil of each day to Millions
Annie L. Le Shell, Waterville
11. Politics without Party—Alton
Everett Frost, Clinton
12. Essay—The Will and the Way.

13. Memory & Distributive Power—Abou
Jinnah Boides, Waterville
14. Essay—Be what you Seem
Augusta A. Ireland, Gardn
15. Essay—Sculptors
Bertha A. Knight, Waterville
16. Address to Returned Soldiers—Morning
Hannah I. Easlin, Bang
17. Essay—Hercules
Carm E. Easlin, Waterville

18	Voices of the Dead—	Charles S. Lemont, Boston
19	Heroes and Martyrs—	Charles S. Lemont, Boston
20	Essay—God in Nature	Walter S. Lord, Acton
21	Unjust National Acquisition—	Phonnie Low, Waterville
22	Essay—Imagination	Allen P. Sedie, Waterville
		Lucy Matthews, Waterville

20	Essay—Manners	N. Nora Pakkiser, Waterville
21	Essay—Reflected Light	James H. Munn, S. Gardiner, Me.
22	Essay—Drafting	Eva Soutter, Waterville
23	Sungpoet—Is each of Evens' A. Hogg	William H. Page, Houlton
24	Essay—Our Life Path	Mary I. Stevens, Waterville
25	Diagnosis of Evens' A. Hogg	William H. Page, Houlton

It is a specialty of a man in California—
W. Worthington Mayo, Dodge

tion at Pittsfield, occurred Monday evening June 20th, 1874, at Institute Chapel. The order of exercises was as follows:—

1. Prayer,	Rev. A. L. Garrison
2. Music—Solo,	Miss Frances
3. On being found guilty of Treason—Barnett,	F. W. Wiggles, Lorrain
1. Union of the States—Webster	

5. Maid—Quartette W. B. Piper, Braintree
6. Minnie, Lillian, Bronck, Ireland and Lillian
7. The Cause of Reginald—Quartet
8. The Vision of Death—Whitney W. H. Hudson, Gastonia
9. Maid—Instrumental E. F. Curtis, Keno
10. Epitaph to the Maiden Entombed in Earth
11. The Love Affair—Shells B. Mackay, S. K.

W. L. Watson, Cambridge

11 Jackson's Address to South Carolina— Jackson
L. Robinson, Hays

12 Music—Instrumental

13 Award of Prizes

The prizes were awarded as follows: 1st
W. L. Watson, Cambridge, 2d to E
Curtis, Kgox The speaking was excellent
The committee of award had a difficult task

STRAWBERRIES—AND HOW TO COOK THEM
, STRAWBERRY SMILE,
 Take five or six quarts of dead ripe berries
 and squeeze them through a thin muslin

daniel. To each pint of the juice add one pound of lump or granulated sugar and let stand over night. Next morning, boil from twenty five to thirty minutes, strain through a jelly strainer, and put into jars or tumblers. When cool, dip a piece of white paper, the size of the jar, into pure spirit of whiskey, and lay it over the jelly. Pass

brown paper over the top of the jars or tins, and write upon it the kind of jelly and the date.

*
STRAWBERRY JELLY.

Take one pound of very nice, ripe strawberries, and crush them to a pulp with a pebble, add to the mass three pints of water, and

the juice of one lemon. Let it stand for two or three hours after sucking it well. Weigh out one pound of granulated or lump sugar, and put it in a bowl. Strain the crushed strawberries over it, and wring out the cloth in which they were strained so as to extract all the juice. Stir up the sugar and dissolve it. Strain again through a jelly

me. Serve in lemonade glasses with finely crushed ice, which can be prepared by putting the ice into a thick towel and crushing it with the flat of an axe or hammer.

GLAZED STRAWBERRIES.

The berries must be gathered with the stems, and well washed in cold water and laid upon napkins to dry. Make a sauce

syrup of the best of white sugar—two pounds of sugar to a pint of water. Put it on the fire in a preserving kettle and boil it to such a point that by dipping a slice of wood into the sugar and then quickly putting it into cold water, shaking it all the time, it will be brittle when bitten off. Now it is just ready "to sugar off," so take it directly from the

fire; have the strawberries lined in clusters of two or three by the stems, and dip them in to the gazing. Dip each bunch two or three times until every part of the berries is coated with sugar. This is a very ornamental way of serving large, ripe strawberries. Another way is to dip each berry into the white of an egg, not beaten, and then roll it in pulverized sugar.

STRAWBERRY SHORTCAKE.
Take one quart of wheat flour and put into it a teaspoonful of fresh butter; mix it with the knife or the fingers until the butter is mingled with the flour. Pour over it a teaspoonful of ice-cold water, and cut it into a coarse breadcrumb size.

Stomach. Heat it out like pastry, season with little as possible, and cover two large dishes with it. Score the top of one of the pieces of paste in squares with a knife, cutting only lightly into the paste. Bake in quick oven, and when browned to a turn run a sharp knife through each circle, making four halves. Lay aside the half-donuts look-
ing like flowers, and the other half and

ing and set a cover on top. Cook for 10 minutes.
 Wash the remaining halves with fresh water.
 Wash the strawberries in sugar. Place on a
 layer over another until three are filled.

beaded lace ornaments the opening for the belt, and a bow with drooping loops and ends, is placed at the back of the neck.

Small funnel shaped skirts for elderly ladies are made of cashmere and edged with silk fringe. They are pinned in to the garter in the back, falling below the waist, and are

Belmont, June 17th 1874.

LEGAL PRINTING.

Books, Blanks, etc. of

WHEAT & GURRIN'S OFFICE

NEWSPAPER ARCHIVE®

